Murphy Wellness Vitamix
Drink Machine
Procedures for Use and Cleaning

This Vitamix is property of the Murphy Wellness Team, thanks to the Fuel Up to Play 60 Grant! Our goal is to provide opportunities for students and staff to enjoy healthy alternatives for classroom celebrations and other events. Please use this machine with respect, which includes following the procedures below. Enjoy!

Procedure for checking out and using the Vitamix:

1. Send an email to the murphywellenssteam@gmail.com to schedule use of the blender.
2. You may bring the entire Vitamix bin/cart to your classroom, or use it in the work room.
3. Carefully remove the machine from the bin.
4. Place the container on the stand (handle will be on the right side, with the lines and words facing you).
5. Place liquids and soft foods in first, solid items and ice last. Note: thawed or partially thawed fruits are recommended.
6. Place the lid on the container.
7. Plug it in.
8. Turn the machine 'on' (switch is located on the front of the machine, bottom left)
9. Select the desired setting: (1=thin drinks, 2=coffee drinks, 5=regular smoothie). See page 6 in the manual for further instructions. (Listen to the blender, sometimes it gets stuck if not enough fluids)
10. Press down on the white *on/off* switch.
11. The machine will run a cycle on its own and stop when complete!

It is highly recommended that you review the user's manual for further instructions.

Procedure for Cleaning the Vitamix:

1. Rinse out the container with warm water and dump out.
2. Fill the container ¼ full with warm water and add two drops of dishwashing liquid.
3. Return the container & cover to the base and run for 30 seconds.
4. Dump out the soapy water and fill ¾ full with warm water again.
5. Return the container & cover to the base and run for 30 seconds again.
6. Dump out the water and let air dry.
7. Wipe off the base with a warm cloth.
8. Return the machine to the bin (leaving the lid slightly open to dry the container).

Thank you for cleaning and caring for this machine. *Students may participate in preparing ingredients but MAY NOT operate or transport this machine*. The machine must be kept in the building. **Thank you!**